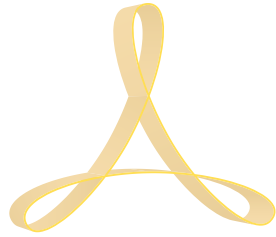


ZITA



ARCOBALENO™

PIZZA SHEETER MODEL APS180

ERGONOMIC DESIGN

Project: _____

Item #: _____

Qty: _____

CSI Section 11400: _____

Approval: _____

Date: _____



STANDARD FEATURES

- Pizza and bread dough rolling machine
- Simple, fast, extremely gentle on dough
- Save labor by producing up to 250 pieces per hour with a single operator
- Sheets dough in a matter of seconds!
- Two stage dough sheeter: front infeed and discharge
- Compact counter top design, ideal for use in limited space
- Fully adjustable non-stick rollers producing consistently smooth sheets
- Simple hand adjustment to give exact uniform dough thickness on top and bottom roller that can be pre-set to meet customers requirements
- Safety covers and scrapers are removable for cleaning with simple thumb screw
- Structure made completely of stainless steel with sanitary food grade rollers
- Factory and on-location training—the only full-service pasta machine manufacturer in North America

OPTIONAL FEATURES & ACCESSORIES

- Foot Switch Control for Easy Operation



■ WARRANTY

One Year: For more information visit arcobalenollc.com/warranty.html

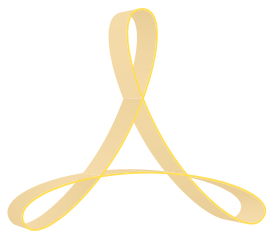


■ TRY BEFORE YOU BUY

In an effort to ensure success, we maintain a test kitchen where you can have your very own recipe tested for quality —at NO COST to you! Call for details.



Specifications subject to change without notice due to policy of continuous product improvement.



PIZZA SHEETER MODEL APS180

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TECHNICAL SPECIFICATIONS

Model	APS180
Upper Roller Sheet Width	8.50"
Upper Roller Opening	1mm - 1/4"
Lower Roller Sheet Width	18"
Lower Roller Opening	0.75mm - 3/16"
Portion Weight	1 oz - 28 oz
Hourly Production	200 - 250 pieces/hr
Electrical Power	120V 0.5HP (3 Amps)
Nema Plug	L5-15
Machine Dimension	20"W x 12"D x 28"H
Shipping Dimension	25"W x 28" D x 31"H
Net Weight	110 lbs
Shipping Weight	130 lbs
Shipping Class	85

